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HOMEMAKERS' CHAT

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U. S. DEPARTMENT
OF AGRICULTURE
OFFICE OF INFORMATION

(Release on receipt)

SUBJECT: "I'll Take The Wishbone" --Information from Office of Distribution,
U. S. Department of Agriculture.

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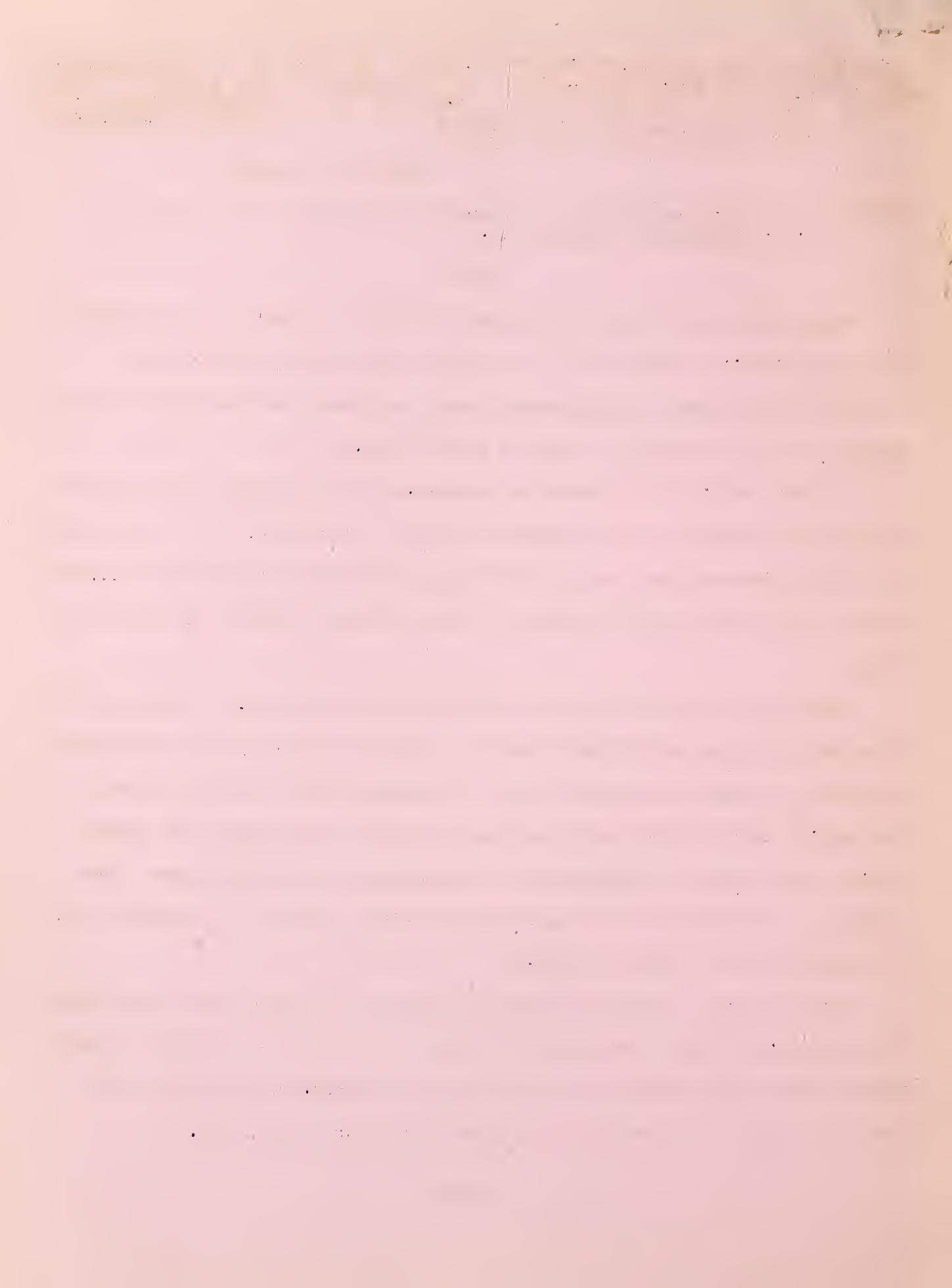
Fried chicken has been in the category of wishful thinking for many families these past months...because most of our chickens have been reserved for our fighters. Poultry meat is an important morale food which the armed forces consider essential for men who have been under a severe strain.

But this summer...for a number of reasons...the restrictions on the sale of poultry to the homefolks will be somewhat lighter. For example, in the areas where the chicken processors have been reserving all their output for military use...they are now setting aside only 70 percent of their customary business, for sale to the Army.

Farmers are doing all they can to provide more chicken meat. During May about 60 percent more eggs were hatched than were hatched in May last year. This means the number of fryers on the market will be increasing during the latter part of the summer. The Army will need a good part of these to meet their most urgent needs. But in August and September when marketings are seasonally heavy, Army needs can be taken care of more easily and the folks at home will probably notice an increase in their share of chicken.

And the supply of chickens for holiday time eating should also be much better than last year. Because the market for chickens and eggs is so favorable, poultry raisers hatched many more eggs this June than is customary. The chickens from these late flocks can furnish the wishbones for that Christmas dinner.

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"Army Inspection of Chickens"

The job of buying chickens for the Armed Forces is not an enviable one. Every single chicken that is plucked and cleaned for further processing must be inspected and approved before the Army will buy it.

The inspection service for the Armed Forces is handled by men from both the Army Corps and the U. S. Department of Agriculture. The purpose of inspection is to safeguard the health of the troops and to protect the financial interests of the Government.

A thorough inspection insures that no spoiled, damaged or contaminated food is served to troops. Inspectors of drawn chickens are graduate veterinarians who have had special training and experience to enable them to inspect and approve chickens for Army use.

An inspector must first approve....from a sanitary standpoint...any plant that wishes to process chickens for the military. And inspection does not stop with an examination of the outside and inside of a chicken. Inspection service follows through on every step of any subsequent processing.

All canned chicken, fresh chickens and all quick-frozen chickens for the Armed Forces are placed under the scrutiny of inspectors. Even the packaging and labeling must comply with certain standards. Sanitation, icing and insulation of cars and trucks used to transport the products is a further extension of the inspection service.

These minute precautions are taken by the Army and the U. S. Department of Agriculture because it is their responsibility to furnish wholesome food to the men in uniform.

